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# **ELECTRIC CONVECTION OVEN**

**PROUDLY AUSTRALIAN MADE**

**INSTALLATION PROCEDURE – USER MANUAL  
SERVICE INSTRUCTION**

**MODEL X700A**



**ELECTRICAL APPROVAL CS 4049**

**Goldstein**  ESTABLISHED 1911  
The Cooking Equipment Professionals  
[www.goldsteineswood.com.au](http://www.goldsteineswood.com.au)

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## **1. INTRODUCTION**

Congratulations for purchasing your Goldstein commercial cooking appliance.

J. Goldstein & Co. is a wholly owned Australian company and has been operating since 1911, building high quality products. The information in this manual will assist your installer and ensure correct location and connection. Thoroughly read the user instructions and the user maintenance sections, as understanding your products, its operation, and its cleaning and service requirements will provide you with long and satisfactory service. Failure to do so could shorten the life of the product and decrease its efficiency. Please ensure only authorised service technicians are called to any difficulties that may arise.

### **INTRODUCTION**

#### **GOLDSTEIN ELECTRIC CONVECTION OVEN**

##### **MODEL X700A**

**GOLDSTEIN ELECTRIC CONVECTION OVENS** are designed to give long and satisfactory service and incorporate the best possible materials and workmanship. Proper installation, adjustment and preventative maintenance are vitally important if efficiency and appearance are to be maintained.

Read these instructions carefully as they contain important safety information regarding the installation, use and maintenance of the appliance.

### **RECEIVING INSPECTION**

- Check crates for handling damage. After carefully uncrating, check for “concealed” damage. Report any damage immediately to carrier and to dealer.
- Remove check all loose items from unit and check contents as found on back of warranty card, fill in and return.

**IMPORTANT** Refer to Page 16 Warranty

- Check power supply and amperage of unit on Rating Plate
- The type of Electrical Supply this Oven requires can be seen on the rating plate, located on the front Control Panel (below the door)>

## **2. INSTALLATION INSTRUCTIONS**

### **PRE-INSTALLATION OF THE X700A**

Check power supply is (3) phase 415/240AC with Neutral 13Kw for X700A and 26 Kw total load for X702A.

#### ***Assemble legs to X700A***

To assemble the legs place two pieces of timber approx. the depth of the unit covered with plastic on the floor beside the unit. Tip the unit over onto these two pieces of timber exercising care not to jam your hands.

Then proceed to bolt the legs onto each corner after the legs are in place bolt the metal shelf into place which helps align the legs. When this is complete then carefully raise the unit up onto its legs.

#### ***Assembling X702A***

Tilt unit over the left hand side, attach two 150mm legs on right hand side and tighten firmly. Lift up left hand side of oven and attach legs there the same way. Place upper section on top of lower one, line up back and sides of both units and fasten the two bar irons to the rear of the base oven to stop movement.

Fix the two short lengths of bar iron (approx. 75mm in length), which have been pre-fitted to the top LH, and RH corners of the oven back. This is to stabilise the oven when closing oven doors.

#### ***Levelling***

Both x 700A and 702A have a levelling adjustment at the bottom of each leg. Start with this adjustment screwed all the way in. With a spirit level placed on an oven rack check and level side to side first, then front to back.

### **ELECTRICAL CONNECTION**

The Mains, terminal block, heating elements, fan motor, switches, timer and indicator lights are all located on the side of the oven behind the control panel,

### **VENTILATION**

Proper ventilation is essential for good oven operation. When a hood is used as means of ventilation, it should extend at least 150mm beyond all sides of oven (except against a wall, if it is a well installation). Oven must be 50mm off wall.

### **IMPORTANT**

If the oven is to be “built-in”, adequate air space for proper venting of the motor **MUST** be provided at the bottom and top of the unit.

Ensure that the fan turns in the direction the arrow shows on fan motor. **Page 11**

**NOTICE**  
**PLEASE RETURN YOUR WARRANTY CARD**  
**FAILURE TO DO SO WILL VOID**  
**WARRANTY ON THE EQUIPMENT**

**3. COMMISSIONING INSTRUCTIONS**

To be carried out by a qualified installer.  
COMMISSIONING APPLIANCE – DETAILS, TESTING..

**COMMISSIONING CHECK LIST**

1. CHECK FOR DAMAGE AND MISSING PARTS ON BACK OF WARRANTY CARD.
2. REMOVE ALL PLASTIC COATING FROM S/STEEL PANELS.
3. MAKE SURE ALL PARTS ARE IN THEIR CORRECT POSITION E.G. TRAYS CONTROL KNOBS.
4. MAKE SURE ALL ELECTRIC CONNECTIONS ARE CORRECT AND TIGHT.
5. LEVEL OFF UNIT LEFT TO RIGHT & FRONT TO BACK..
6. TURN ON ELECTRICITY.
7. SHOW CUSTOMER
  - A) HOW TO WORK EQUIPMENT
  - B) HOW TO CLEAN
  - C) HOW TO PULL IT APART E.G. TRAYS.
  - D) ALSO WHAT NOT TO DO, E.G. WATER WITH ELECTRICAL, GREASE AND OIL IN CONTROLS.
8. CHECK TO MAKE SURE MANUALS AND WARRANTY CARDS ARE THERE.  
ALSO GO THROUGH MANUAL WITH CUSTOMER E.G. LIGHTING, CLEANING.

**NOTE**

**WASH HOSES SHOULD NEVER BE USED ON THE APPLIANCE.  
USE OF HOSES WILL VOID WARRANTY**

#### **4. OPERATING INSTRUCTIONS**

##### **OVEN OPERATING INSTRUCTIONS**

Due to increased efficiency of this oven the temperature of the standard recipes should be reduced approximately 20°C.

Always load each shelf evenly. Space pans away from each other and from sides and back of oven to allow a maximum of airflow between them.

The moving air continually strips away thin layers of moisture and cool air from the top of the goods allowing the heat to penetrate more quickly, thus shortening the cooking time and permitting use of lower temperatures.

Cook the product in less time than it would take to bake in a static or normal oven. Depending on the item and the type of pan used, time saving may run from 20% to a high of 50%. A damper lever on the control panel keeps steam in when you want moist heat – but permits you to let it out for dry heat.

With stainless steel interiors, this oven is designed to be as maintenance free as possible. However, for best operating results, the oven should be cleaned regularly and the controls should be adjusted periodically.

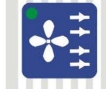
**DO NOT USE CAUSTIC SODA OR STEEL WOOL which will damage Stainless Steel Interior**

## 5. CONTROL


### COOKING CYCLE

(i) Turn on Power 


(ii) Select the cooking mode by pressing the




Convection Button

(iii) Press  Temp. button up or down to set desired temperature, the display will flash to indicate the setting mode, when arrow is released set temperature will display for 3 seconds and then display will stop flashing and read actual oven temperature.



(iv) Press  Timer button up or down to set desired cooking time. Timer display will flash to indicate that it is in the setting mode, it will stop after the button has been released and will display the set cooking time.

(viii) Press the  button so that the green LED lights up. This will start the cooking cycle which will operate until the set time has elapsed and the buzzer sounds.

(ix) **Cook & Hold.** Press the  button. It will hold the oven temperature at 70°C after the cooking cycle finishes, for up to 999 minutes.

(x) **Hand Steam.** Press the  button; it will inject steam, for 2 seconds.



## **6. GUIDE FOR COOKING TIME & TEMPERATURES**

This information should be used as a guide in developing your own baking and roasting chart.

<b>MEAT POULTRY FISH</b> Your	Suggested Time	Suggested Temp Temp	Your Time
Roasting..... .....	10-15min/500g	125-300	.....
Braising..... .....	20-25min/500g	150	.....
Cafeteria Beef Rounds (20kg) .....	9 hours	120	.....
Steaks (1-1.2" thick) .....	10-14 min	225	.....
Meat Loaf (4-1/4"x9")..... .....	45min – 1 hr	150	.....
Hamburger Patties..... .....	4-8 min	200	.....
Bacon .....	5-10 min	200	.....
Sausage Links .....	8-12 min	200	.....
Turkey (11 kg)..... .....	2-1/2 – 3 hrs	150	.....
Oven Browned Chicken Parts .....	40-45 min	175	.....
Fish Fillets (125g frozen)..... .....	20-25 min	230	.....
Fish Sticks (30g frozen) .....	10 min	200	.....
.....			
<b>BAKED PRODUCTS</b>			
Sheet Cakes 18"x26")..... .....	20 min	160	.....
Biscuits..... .....	8-12 min	175	.....
Pie Crust..... .....	8-10 min	200	.....
Fruit Pies .....	30 min	180	.....
Custard Type Pies..... .....	30-45 min	150-160	.....
Meringue topping for pies..... .....	8-10 min	160	.....
Scones .....	8-10 min	175-200	.....
Muffins .....	12-15 min	150	.....
Danish Rolls .....	10 min	175	.....
Hamburger Buns .....	20 min	160	.....
.....			



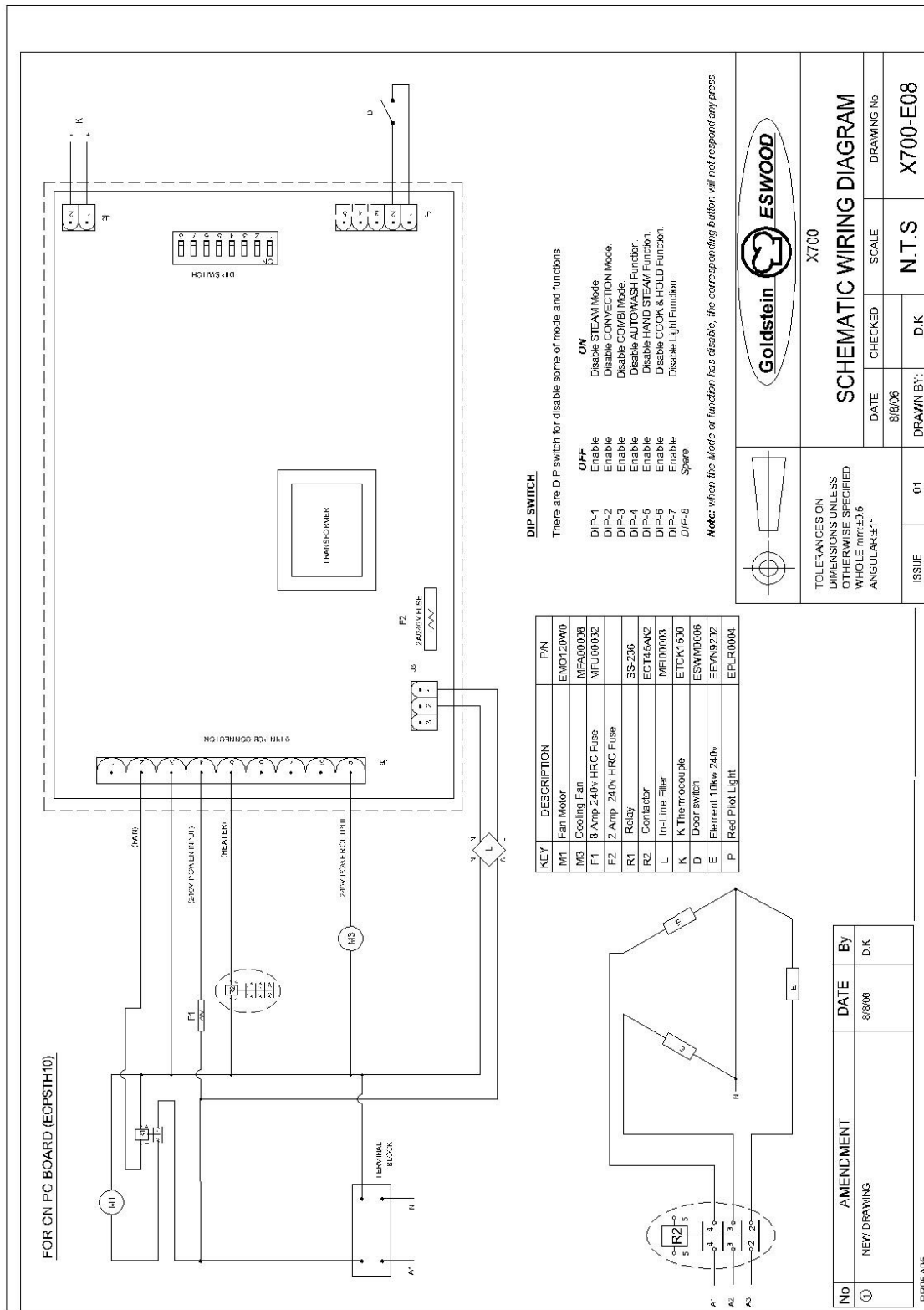
**MISCELLANEOUS PRODUCTS**

Baked Potatoes (250g) .....	45-60 min	225	.....
.....			
Toasted Cheese Sandwiches ...	8-10 min	175	.....
.....			
Casseroles (12"x20"x2" pan).....	20 min	175	.....
.....			
Casseroles (12"x20"x4" pan)...	30 min	130	.....
.....			
Rice, covered			
(1-1/2kg per 12"x20"x2" pan)	30 min	160	.....
.....			

**FROZEN FOOD PRODUCTS**

Fruit Pies .....	30 min	200	.....
.....			
Pot Pies individual.....	20-30 min	200	.....
.....			
Casseroles, covered (12"x20"x2")	45 min	200	.....
.....			
Casseroles refrigerator thawed			
(12"x20"x2" pan) .....	30 min	225	.....
.....			
Dinners individual covered.....	10-15 min	225	.....
.....			
Vegetables covered			
(2-1/4 kgs per 12"x20"x2" pan)	20-30 min	200	.....
.....			

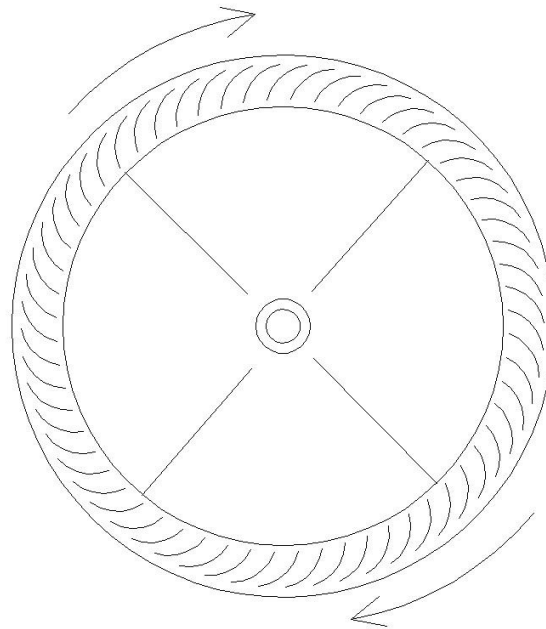
## 7. WIRING DIAGRAM



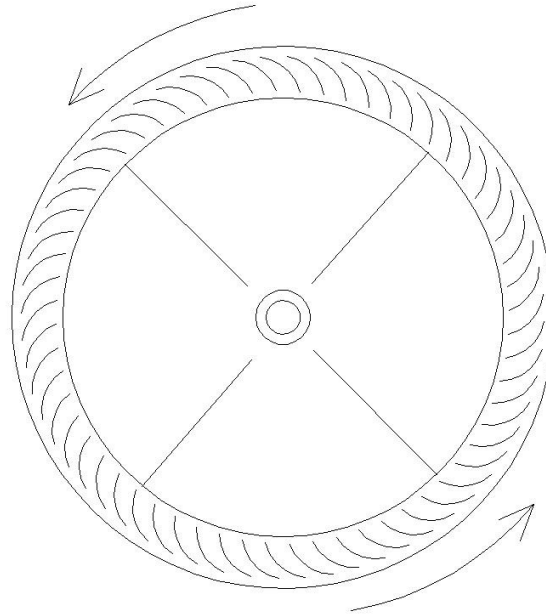


9. **BLOWER WHEEL FAN**

**BLOWER WHEEL (FAN)  
TYPES**



**CLOCKWISE**



**ANTI-CLOCKWISE**

## **10. MAINTENANCE & CLEANING INSTRUCTIONS**

### **MAINTENANCE/CLEANING**

#### **ADJUSTMENT**

#### **DOORS**

The doors are properly adjusted when the appliance leaves the factory.

#### **ELEMENTS**

The elements are Grimwood VJ14B000, 13.2 Kw which are positioned behind the back panel around the fan.

1. Ensure all parts are cold before handling.
2. Remove the wire to element in the exterior back of the oven
3. They are then removed by unscrewing the four (4) fixing screws around the element retainer plate then the element will come into the interior of the oven.
4. Wipe regularly with a dry cloth all grease that accumulates on the sides of oven.

Use a mild cleaner, CAUSTIC cleaners **ARE NOT TO BE USED**, otherwise warranty will be void.

When cleaning the stainless steel surface under **NO** circumstances should wool brushes or scraping implements of common steel be used on the stainless steel because ferrous particles can deposit on the stainless steel surface causing by their oxidation, rust spots.

Scotchbrite can also be used but it is necessary to always rub the surfaces in the direction of the stainless steel finish.

#### **Note**

**IF CAUSTIC SODA BASED OVEN CLEANERS ARE USED WARRANTY IS VOID.**

<b>10. MAINTENANCE &amp; CLEANING INSTRUCTIONS</b>
--

**REMOVAL AND REPLACEMENT PARTS****1. BLOWER WHEEL REMOVAL**

Shut off main power supply.

Remove the baffle by lifting up to free from keyhole slots.

Loosen the 2 allen-set screws on the wheel hub with 4/32" allen key.

Use wheel puller if the blower wheel does not come off readily.

**2. BLOWER WHEEL REPLACEMENT**

Lubricate blower wheel hub with high temperature compound or graphite grease.

Tighten allen set screws firmly and replace baffle.

**3. MOTOR REMOVAL**

Shut off main power supply.

Remove baffle (fan cover) from oven compartment.

Remove the 4 nuts around the blower wheel from the motor mount panel

With 1/2" wrench.

Grasp blower and tip forward into oven compartment.

With motor and panel inside, remove cover plate in rear of motor and disconnect wires.

**4. MOTOR LUBRICATION**

None required, motor is self-lubricating.

**5. MOTOR REPLACEMENT**

Follow step in No.3 in reverse.

**6. MICRO-SWITCH REMOVAL**

Shut off main power supply.

Remove top nosing trim (4 screws) and disconnect wires from micro-switch (top RHS of oven).

Undo nut holding micro switch.

Remove micro switch from housing.

**7. MICRO-SWITCH REPLACEMENT**

Follow steps in No.6 in reverse order.

Adjust screw if necessary. Micro-switch should be activated when right hand door is about 50mm open.

**8. ELECTRIC CONTROL REMOVAL**

Shut off main power supply.

Disconnect wires from whichever control shall be removed.

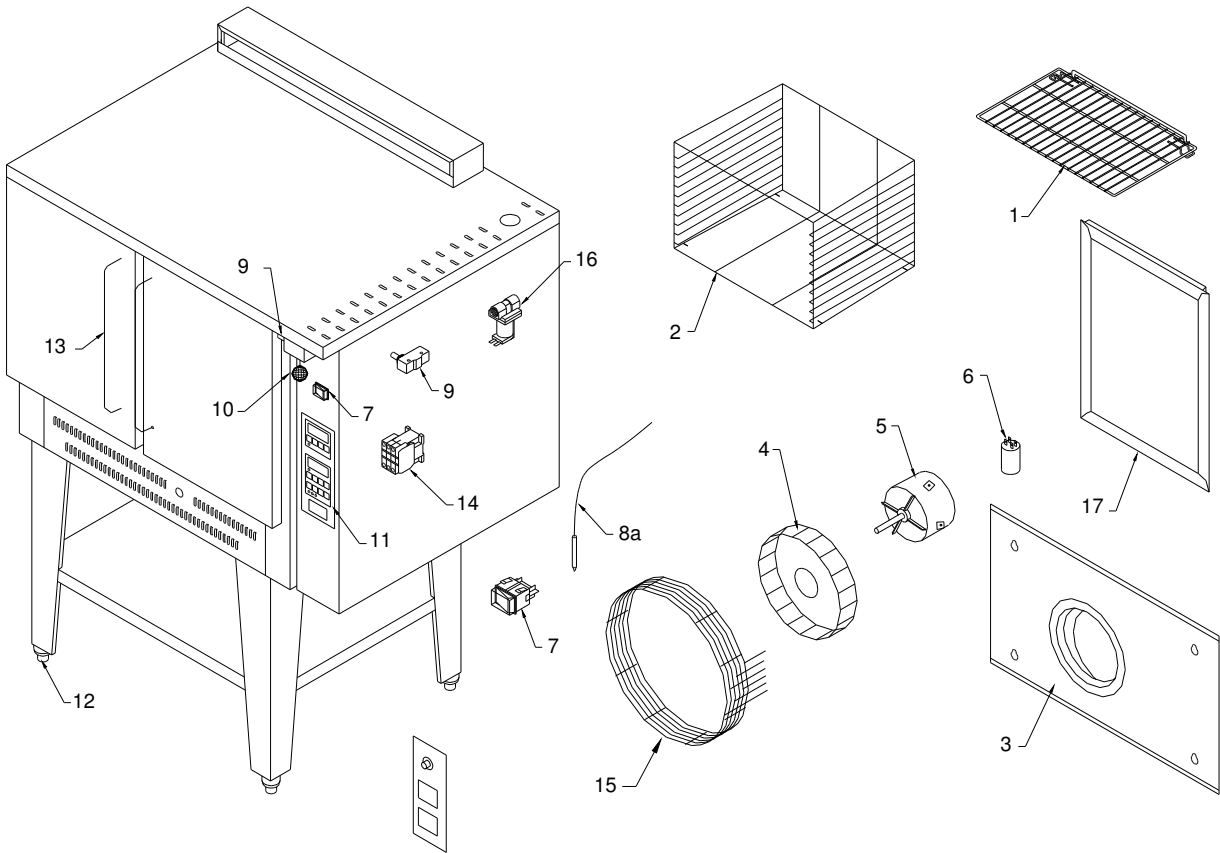
Remove control panel by removing screw.

Blower switch, cooling switch.

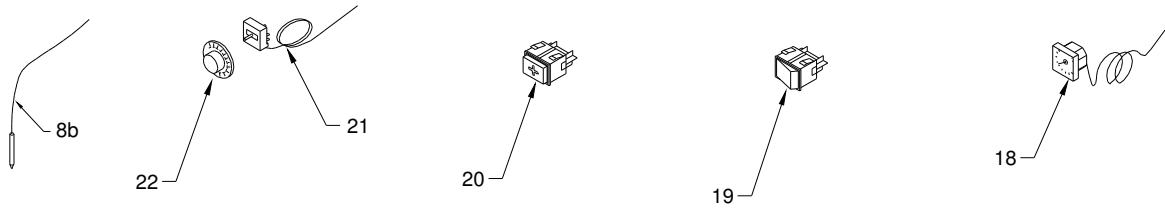
11. DRAWINGS

MODEL: X700 A

ELECTRIC CONVECTION OVEN OV03



MODEL VARIATION(PARTS)



## 12. SPARE PARTS

### MODEL: X700 A

ITEM No.	CODE	DESCRIPTION
1.	X500-M03	TRAY
2.	X500-M01	CASSETTE
3.	X500-A13	FAN PANEL ASSEMBLY
4.	MFA00003	BLOWER WHEEL (X500/X700)
5.	EMO120W0	MOTOR – 120W STEAMER/CONVECTION OVEN
6.	ECA00001	CAPACITOR – SV200X
7.	ESW00007	SWITCH – MAIN WITH SILICON BOOT
8a.	ETCK0000	THERMOCOUPLE – “K” TYPE (VARIATION PARTS)
8b.	ETCK1500	THERMOCOUPLE – “K” TYPE NEW
8.	ESWM0006	MICRO SAFETY SWITCH
9.	MKNPL020	KNOB – DARK RED BALL (X500 DAMPER CONTROL)
11.	ECPSTH01	PC BOARD
12.	MLESSBF1	FEET – S/S BULLET D=41mm (1 5/8”)
13.	PF-24M14	S/S HANDLE – 20” OVEN
14.	ECT45AK2	CONTACTOR – 45A (ALL MODELS)
15.	EEVJ14C0	ELEMENT – 12.6KW X700
16.	MSNI0V00	SOLENOID – 3/8” VALVE STEAMER (EP10G4)
17.	MGK00009	DOOR GASKET
18.	ETMS3000	TIMER – 240V AC 5HR
19.	ESWS20B0	SWITCH – SQ. 2 WAY COLOUR = BLACK
20.	ESWS30W0	SWITCH – SQ. 3 WAY COLOUR = WHITE
21.	MTH00288	THERMOSTAT – PE OVEN (65`288 x C)
22.	MKNPLT10	KNOB – 65 x `288 x C



### **13. WARRANTY**

Installation must be carried out according to local regulations by qualified trade persons.

Isolating switch(es), shut-off valves etc must be within easy reach of the machine for future service and maintenance requirements.

If in doubt call GOLDSTEIN/ESWOOD or their representative for further information. No responsibility will be accepted for defects or damages by improper installation, for changes to the product not authorised by GOLDSTEIN/ESWOOD or for operation outside the technical specifications.

GOLDSTEIN/ESWOOD warrants their products to be free from defects in material and workmanship under "normal use and service". This does not include normal wear and tear of parts. GOLDSTEIN/ESWOOD will repair or replace any parts, which in GOLDSTEIN/ESWOOD's sole judgement are defective in material or workmanship, in accordance with the warranty offered.

This undertaking covers the provision of labour and parts for 12 months from the date of delivery to the purchaser. This undertaking applies only to state capitals. Remote areas are not covered by this commitment and special enquiries should be made. **(Note: Travel time not covered by warranty).**

*"To the maximum extent permitted by law, any liability on Goldstein/Eswood's part or on the part of its servants or agents for loss or damage of any kind whatsoever in connection with the products, including liability for or in respect of any claim arising out of contract, negligence or statute, shall not, in any event, exceed \$100"*

Labour under warranty is supplied free of charge during normal working hours, Monday to Friday. Should warranty work be requested outside of our normal working hours a labour charge will be applied equivalent to a normal hour rate, without out of hours penalty rates. (Refer to last page of this manual for your closest branch for warranty repair services).

**NOTICE**  
**PLEASE RETURN YOUR WARRANTY CARD**  
**FAILURE TO DO SO WILL VOID**  
**WARRANTY ON THE EQUIPMENT**

<b>14. GOLDSTEIN/ESWOOD BRANCHES</b>
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For inquiries please call your nearest state branch:

**Head Office**

211-213 Woodpark Road  
Smithfield New South Wales 2164  
Phone: 02 9604 7333  
Fax: 02 9604 5420

**Victoria**

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